

Siracha Salmon



Ingredients

4 salmon filets or steaks
1/4 cup Light Soy Sauce
1 T Cider Vinegar
1-2T Siracha
1 T fresh garlic, grated finely
1 T fresh ginger, grated finely
2 packets Artificial Sweetener
2 t sesame oil
2 T scallions, chopped finely

Directions

Combine all ingredients except salmon in a bowl and stir to blend. Add salmon and coat both sides well. Cover and refrigerate for at least one hour to allow marinade to flavor fish. Grill fish on barbecue or broil in oven. Flip halfway through (about 3-5 minutes depending on cooking platform) to brown both sides.

Delicious with a side salad and vegetable of your choice. Or, try as a salad topper!